



## FOR THE TABLE

Juan Victor Manzanilla Sherry, Jerez, Spain (100ml)	6.80	Bread basket v.	4.75
Mixed olives v.	4.25	Smoked almonds	3.80

## STARTERS

Soup of the day, artisan bread v.	6.95
Chapel and Swan oak smoked salmon, horseradish crème fraîche, capers	10.50
Duck liver pâté, toasted sourdough bread, house pickles	9.25

## MAINS

Old Wullop battered fish and chips, tartare sauce, minted pea purée	16.50
Davy's Kentish bangers and mash, Madeira gravy	14.50/16.50
Beyond Meat vegan burger, seeded bun, chipotle mayonnaise v.e.	14.75
Roasted vegetable and feta salad with focaccia croutons, pomegranate molasses dressing v.	15.50
Grilled Norfolk chicken breast, warm spiced lentils, rocket	17.95
Chargrilled Surrey Hills sirloin steak 240g, choice of side dish, peppercorn sauce	25.50

**WE HAVE A RANGE OF SEASONAL SPECIALS AVAILABLE,  
PLEASE ASK YOUR SERVER FOR MORE DETAILS**

## SIDES

Chips or Fries	4.50	Green salad v.	4.25
Green beans & Shallots	4.75	Mash v.	4.50

## DESSERTS

Chocolate, hazelnut brownie, hot chocolate sauce, vanilla ice cream v.	7.50
Sticky toffee pudding, Dorset clotted cream, butterscotch sauce v.	7.00
British cheese board	9.50
Tuxford and Tebbutt Stilton v., Cotswold Brie v., Westcombe Cheddar, grapes, ale chutney, biscuits	

## SHARING BOARDS

Charcuterie – Continental charcuterie with bread and pickles	22.00
Charcuterie & Cheese – Continental cheeses and charcuterie with breads, olives, pickles	23.00
Vegetarian Mezze Board – Roasted vegetables, hummus, falafel, cheese, with bread and olives v.	23.00

**Please ask a member of the team should you require any allergen information on any of our dishes**

**V. VEGETARIAN / VE. VEGAN**

All prices include VAT. A discretionary 12.5% service charge will be added to your bill.